

with boiling water in which they were boiled. Put two rubbers on jar. Screw on tops and screw down tight. Put in dark paper bag and store for winter.

#### TOMATOES

Select tomatoes of even size and not too large to go into the cans without cutting. The bright red variety look prettiest. Scald tomatoes by dipping into boiling water. Remove, peel and put in large preserving kettle. When bottom of kettle is covered add (for twenty tomatoes) one even tablespoon, each, of salt and sugar.

Boil thirty minutes without stirring. Take up each tomato and carefully put in can until can is full. Turn over enough juice to fill can to top. Adjust rubber and top. Screw as tight as possible and wrap in dark paper bag.



Mrs. Coe Photographed In Her Own Kitchen.